

UNITED STATES DEPARTMENT OF AGRICULTURE

SERVICE AND REGULATORY ANNOUNCEMENTS

BUREAU OF ANIMAL INDUSTRY

SEPTEMBER 1935

[This publication is issued monthly for the dissemination of information, instructions, rulings, etc., concerning the work of the Bureau of Animal Industry. Free distribution is limited to persons in the service of the Bureau, establishments at which the Federal meat inspection is conducted, public officers whose duties make it desirable for them to have such information, and journals especially concerned. Others desiring copies may obtain them from the Superintendent of Documents, Government Printing Office, Washington, D. C., at 5 cents each or 25 cents a year (foreign, 45 cents). A supply will be sent to each official in charge of a station or branch of the Bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

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CHANGES IN DIRECTORY

Meat Inspection Granted

†785 Granite City Packing Co., 163 Hancock Street, Manchester, N. H.

Meat Inspection Withdrawn

- 2-JJ Armour & Co., 20-24 West Michigan Street, Duluth, Minn.
 19-W The Cudahy Packing Co. of Louisiana, Ltd., 1324 Levee Street, Vicksburg, Miss.
 27-A White, Pevey & Dexter Co., Putnam Lane, Worcester, Mass.
 66 Bradley Market Co., 2106-2108 Market Street, Philadelphia, Pa.
 235 Western Packing Co., Inc., 3830 South Morgan Street, Chicago, Ill.
 288 The A. Sander Packing Co., 1024 Gest Street, Cincinnati, Ohio.
 398 Powers-Begg Packers, Inc., Johnson and Center Streets, Jacksonville, Ill.
 453 Zanesville Provision Co., State and Walnut Streets, Zanesville, Ohio.
 460 C. W. Kersey & Son, Delsia Drive, Pitman, N. J.

From subsidiary: Keane-Loffler Co., George Kern, Inc., B. Meier & Sons, Merkel, Inc., and United Sausage, under establishment 317, Adolf Gobel, Inc., Brooklyn, N. Y.

Meat Inspection Extended

- 317 Adolf Gobel, Inc., Brooklyn, N. Y., to include C. Lehman Packing Co., and Geo. Kern.

* Conducts slaughtering.

† No sealed cars.

Change of Name of Official Establishment

- 4 Adolf Gobel, Inc., Boston, Mass., instead of United Sausage Co.
 317-A Adolf Gobel, Inc., New York, N. Y., and C. Lehman Packing Co., and Geo. Kern, instead of George Kern, Inc.

Change of Official in Charge

Dr. W. W. Boggie succeeds Dr. P. A. Franzmann as inspector in charge at Mitchell, S. Dak.

Dr. J. S. Bengston succeeds Dr. L. Enos Day (retired) as inspector in charge of pathological laboratory at Chicago, Ill.

Change of Address of Official in Charge

W. L. Hayward, care Armour & Co., 219 Summer Street, Worcester, Mass., instead of care White, Pevey & Dexter Co.

Dr. J. B. Reidy, P. O. box 327, Harrisburg, Pa., instead of P. O. box 610.

Substation Added

Parkersburg, W. Va., enforcement Packers and Stockyards Act, Dr. H. M. Newton, Charleston, W. Va., in charge.

Stations Discontinued

Jacksonville, Ill., meat inspection. (Remove Dr. Robinson.)

Vicksburg, Miss., meat inspection. (Remove Mr. Culver.)

Zanesville, Ohio, meat inspection. (Remove Dr. Jameson.)

NOTICES REGARDING MEAT INSPECTION**DEFINITIONS AND STANDARDS OF MEATS AND MEAT FOOD PRODUCTS**

The following definitions and standards for meats and the principal meat products are taken from Food and Drug Administration Service and Regulatory Announcements, Food and Drug No. 2 (fourth revision), and supersede those published in Bureau of Animal Industry, Service and Regulatory Announcements for August 1926, page 64:

INTRODUCTION

The following definitions and standards for food products have been adopted as a guide for the officials of this department in enforcing the Food and Drugs Act. These definitions and standards include those published in S. R. A., F. D. 2, revision 3, and those adopted May 12, 1933.

HENRY A. WALLACE,
Secretary of Agriculture.

WASHINGTON, D. C., August 1, 1933.

These definitions are so framed as to exclude substances not mentioned in the definition and in each instance imply that the product is clean and sound.

I. ANIMAL PRODUCTS**A. MEATS AND THE PRINCIPAL MEAT PRODUCTS****a. MEATS**

1. Flesh is any edible part of the striated muscle of an animal. The term "animal," as herein used, indicates a mammal, a fowl, a fish, a crustacean, a mollusk, or any other animal used as a source of food.

2. Meat¹ is the properly dressed flesh derived from cattle, from swine, from sheep, or from goats, sufficiently mature and in good health at the time of slaughter, but is restricted to that part of the striated muscle which is skeletal or that which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, and does not include that found in the lips, in the snout, or in the

¹ The term "meat" when used in a qualified form, as, for example, "horse meat", "reindeer meat", "crab meat", etc., is then, and then only, properly applied to corresponding portions of animals other than cattle, swine, sheep, and goats.

ears, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the flesh and which may not have been separated from it in the process of dressing it for sale.

3. Fresh meat is meat which has undergone no substantial change in character since the time of slaughter.

4. Beef is meat derived from cattle nearly 1 year of age or older.

5. Veal is meat derived from young cattle 1 year or less of age.²

6. Mutton is meat derived from sheep nearly 1 year of age or older.

7. Lamb is meat derived from young sheep 1 year or less of age.²

8. Pork is meat derived from swine.

9. Venison is flesh derived from deer.

b. MEAT BYPRODUCTS

Meat byproducts are any properly dressed edible parts, other than meat, which have been derived from one or more carcasses of cattle, of swine, of sheep, or of goats sufficiently mature and in good health at the time of slaughter.

c. PREPARED MEATS

1. Prepared meat is the product obtained by subjecting meat to a process of comminuting, of drying, of curing, of smoking, of cooking, of seasoning, or of flavoring, or to any combination of such processes.

2. Cured meat is the product obtained by subjecting meat to a process of salting, by the employment of dry common salt or of brine, with or without the use of one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, dextrose, a sirup, honey, spice.

3. Dry salt meat is the prepared meat, which has been cured by the application of dry common salt, with or without the use of one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, dextrose, a sirup, honey, spice; with or without the injection into it of a solution of common salt to which may have been added one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, dextrose, a sirup, honey.

4. Corned meat is the prepared meat which has been cured by soaking in, with or without injecting into it, a solution of common salt, with or without one or more of the following, each in its proper proportion: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, dextrose, a sirup, honey, and with or without the use of spice.

5. Sweet pickled meat is the prepared meat which has been cured by soaking in, with or without injecting into it, a solution of common salt, with sugar and/or dextrose, a sirup, and/or honey, together with one or more of the following, each in its proper proportion: Sodium nitrite, sodium nitrate, potassium nitrate, and with or without the use of spice.

6. Dried meat is the product obtained by subjecting fresh meat or cured meat to a process of drying, with or without the aid of artificial heat, until a substantial portion of the water has been removed.

7. Smoked meat is the product obtained by subjecting fresh meat, dried meat, or cured meat to the direct action of the smoke either of burning wood or of similar burning material.

8. Canned meat is fresh meat or prepared meat, packed in hermetically sealed containers, with or without subsequent heating for the purpose of sterilization.

9. Hamburg steak, "Hamburger steak," is comminuted fresh beef, with or without addition of suet and/or of seasoning.

10. Potted meat, deviled meat, is the product obtained by comminuting and cooking fresh meat and/or prepared meat, with or without spice, and is usually packed in hermetically sealed containers.

11. Sausage meat is fresh meat or prepared meat, or a mixture of fresh meat and prepared meat, and is sometimes comminuted. The term "sausage meat" is sometimes applied to bulk sausage containing no meat byproducts.

² Minimum limits governing the age or the weight or both of these have been fixed by certain States and municipalities in the case of calves and lambs to be slaughtered for meat.

d. MEAT FOOD PRODUCTS

1. Meat food products are any articles of food or any articles that enter into the composition of food which are not prepared meats but which are derived or prepared, in whole or in part, by a process of manufacture from any portion of the carcasses of cattle, swine, sheep, or goats, if such manufactured portion be all, or a considerable and definite portion, of the article, except such preparations as are for medicinal purposes only.

2. Meat loaf is the product consisting of a mixture of comminuted meat with spice and/or with cereals, with or without milk and/or eggs, pressed into the form of a loaf and cooked.

3. Pork sausage is chopped or ground fresh pork, with or without one or more of the following: Herbs, spice, common salt, sugar, dextrose, a sirup, water.

4. Brawn is the product made from chopped or ground and cooked edible parts of swine, chiefly from the head, feet, and/or legs, with or without the chopped or ground tongue.

5. Headcheese, mock brawn, differs from brawn in that other meat and/or meat byproducts are substituted, in whole or in part, for corresponding parts derived from swine.

6. Souse is the product consisting of meat and/or meat byproducts; after cooking, the mixture is commonly packed into containers and covered with vinegar.

7. Scrapple is the product consisting of meat and/or meat byproducts mixed with meal or the flour of grain, and cooked with seasoning materials, after which it is poured into a mold.

e. LARD

1. Lard is the rendered fresh fat from hogs in good health at the time of slaughter, is free from rancidity, and contains, necessarily incorporated in the process of rendering, not more than 1 percent of substances other than fatty acids and fat.

2. Leaf lard is lard rendered at moderately high temperatures from the internal fat of the abdomen of the hog, excluding that adherent to the intestines, and has an iodine number not greater than 60.

3. Neutral lard is lard rendered at low temperatures.

REGULATIONS AND INSTRUCTIONS CONCERNING IMPORT ANIMAL CASINGS

All regulations and instructions governing the handling of import animal casings now in effect, which have been published in Service and Regulatory Announcements and otherwise since December 1, 1927, are summarized as follows:

Animal casings may be imported into the United States without inspection or marking from foreign countries which conform to the requirements of B. A. I. Order 305, provided the casings are accompanied by a certificate, in the English language and exact from prescribed by the order, bearing the signature and title of (1) the high official of the national government of the country having jurisdiction over the health of animals, and (2) the signature of the official issuing the certificate.

The signature and title of the high official of the national government having jurisdiction over the health of animals in foreign countries are acceptable when printed in the appropriate space on the certificate.

The foreign countries whose certificates are acceptable and the titles of their high officials are as follows:

FOREIGN COUNTRY	OFFICIAL TITLE
Algeria.....	Directeur des Services Economique.
Argentina.....	Minister of Agriculture.
Australia.....	Secretary, Department of Commerce.
Austria.....	Federal Minister for Agriculture and For- estry.
Belgium.....	Minister of Agriculture.
Brazil.....	Do.
Canada.....	Do.
Chile.....	Do.
Cuba.....	Secretary of Sanitation and Charity.
Czechoslovakia.....	Minister of Agriculture.
Denmark.....	Do.
Estonia.....	Do.
France.....	Do.
Germany.....	Minister of the Interior.
Gibraltar.....	The Honorable the Colonial Secretary.
Great Britain.....	Secretary, Ministry of Agriculture and Fisheries.
Hungary.....	Royal Hungarian Minister of Agriculture.
Iraq (Jewish abattoir and municipal slaughterhouse of Baghdad, and municipal slaughterhouses at Mosul and Kirkuk).	Minister of Economics and Communications.
Irish Free State.....	Secretary of the Department of Agriculture.
Latvia.....	Minister of Agriculture.
Lebanese Republic.....	Do.
Lithuania.....	Do.
Madagascar.....	Secretary General.
Mexico.....	Minister of Agriculture and Development.
Morocco, French Protectorate.....	Director General of Agriculture, Commerce, and Colonization.
Netherlands.....	Director of State Veterinary Services.
New Zealand.....	Minister of Agriculture.
Northern Ireland.....	Secretary, Ministry of Agriculture.
Palestine.....	Director of Agriculture and Forests.
Paraguay.....	Minister of Finance.
Peru.....	Minister of Public Works.
Poland.....	Minister of Agriculture.
Rumania.....	Do.
South Africa.....	Secretary of Agriculture.
South-West Africa, Mandated Territory of.	Senior Veterinary Surgeon.
Spain.....	Minister of Development.
Sweden.....	President of the Royal State Department of Health.
Syria, State of.....	Minister of Agriculture and Commerce.
Turkey.....	Minister of Agriculture.
Uruguay.....	Minister of Industry.
Venezuela.....	Minister of Agriculture.
Yugoslavia.....	Do.

Properly certified foreign animal casings arriving in the United States at a seaboard or border port where an inspector of the Bureau is stationed shall be released for entry by the inspector at the seaboard or border port.

Properly certified foreign animal casings arriving in the United States at a seaboard or border port where no inspector of the Bureau is stationed, which are destined to a point in the United States where an inspector of the Bureau is stationed, shall be shipped in United States Customs custody to destination for release.

Properly certified foreign animal casings arriving in the United States at a seaboard or border port where no inspector of the Bureau is stationed, which are destined to a point in the United States where no inspector of the Bureau is stationed, shall be transported in United States Customs custody to the nearest point where an inspector of the Bureau is stationed for release at that point.

Properly certified foreign animal casings forming a part of a foreign meat consignment routed through a border port to an interior point in the United States shall be transported to destination as though the entire consignment consisted of meat. In such cases the inspector of the Bureau who inspects the meat at destination shall supervise the release of the casings.

Foreign animal casings offered for importation in sheepskins or other skins shall not be permitted entry upon certification, disinfection, or otherwise. Casings in such containers as well as the containers shall be exported or destroyed.

Uncertified dried foreign animal casings which have been retained in the dry state continuously for not less than 90 days from the date of shipment shown on the consular invoice, may be released for entry as food containers without disinfection.

Uncertified foreign animal casings arriving at a seaboard port may be imported into the United States for use as food containers after they have been disinfected under the direct supervision of an inspector of the Bureau at the seaboard port.

Uncertified foreign animal casings shall be transferred in United States Customs custody from steamship wharves to approved disinfecting plants at seaboard ports. Containers (tierces, casks, barrels, kegs) of foreign animal casings transferred from steamship wharves to approved disinfecting plants at seaboard ports shall be sealed in four places on each end between the "chime" and the "head" with red wax, and the wax while warm imprinted with a no. 3 Bureau brand from which the establishment number has been removed.

Upon request of importers, uncertified foreign animal casings arriving at a seaboard or border port may proceed in United States Customs custody to Buffalo, N. Y.; Chicago, Ill.; Omaha, Nebr.; or Cleveland, Ohio, for disinfection provided that before being transported overland in the United States the outside of each container is thoroughly disinfected by the application of a solution of sodium hydroxide as hereafter indicated.

Uncertified foreign animal casings shall be disinfected only at a plant whose sanitation and disinfecting equipment have been approved by an inspector of the Bureau.

Uncertified foreign animal casings which are not disinfected within 30 days after arrival in the United States shall be exported or destroyed.

Uncertified foreign animal casings may be disinfected by either of the following methods:

HYDROCHLORIC ACID METHOD

Containers used in the process may be either of wood or of metal but the interior surfaces shall be adequately protected by an acid-resistant coating.

In the preparation of the disinfecting solution, 90 pounds of common salt are to be dissolved in 100 gallons of water, and 2.75 gallons (10.35 liters) of C. P. hydrochloric acid (containing not less than 35 percent hydrogen chloride) are to be mixed therewith. The final solution shall contain not less than 1 percent hydrogen chloride.

Casings to be disinfected are freed from loosely adherent salt by shaking and are weighed. Not more than 175 pounds of casings shall be treated with each 100 gallons of disinfecting solution. Bundles must be separated but individual hanks need not be untied. The casings are placed in the solution, a few hanks at a time, with vigorous agitation to insure complete penetration by the solution. When all are in, the casings shall be held completely submerged in the solution for not less than 45 minutes.

After completion of the disinfection, the casings are drained, briefly rinsed with water and transferred to a neutralizing solution containing 8.5 pounds of sodium bicarbonate in 100 gallons of water, this quantity being sufficient for 175 pounds of casings. The casings are kept in the neutralizing solution for 30 minutes, with frequent and vigorous movement to insure complete contact with the solution. Finally, the casings are thoroughly rinsed with water in order to remove residual bicarbonate.

Used disinfecting solution, after its exhaustion by the treatment of 175 pounds of casings per 100 gallons, or at the end of the day when less than 175 pounds of casings have been disinfected during that day, shall be discarded unless means are available for accurately determining the proportion of concentrated hydrochloric acid necessary to restore the solution to standard strength.¹

¹ Inspectors may obtain from the Biochemic Division analytical equipment and instructions for restoring used disinfecting solution to standard strength.

Saturated-Brine-Solution Method

Submerge casings in a saturated brine solution at a temperature of not less than 127° F. for at least 15 minutes. The time held as well as the temperature of such brine solution must be recorded on a 1-hour dial of a recording thermometer and filed in the local Bureau office for official inspection at any time. In order that this required temperature may be more readily maintained, such casings must first be submerged in a brine solution at approximately 127° F. for about 5 minutes immediately before the 15-minute recorded submersion period begins. This may be done either in the testing vat or in a preliminary vat. By following this procedure the temperature will not vary unduly and thus cause unsatisfactory results. After removing the casings from the testing vat, it will be found advantageous to submerge them in another vat containing cold brine solution or cold water in order to cool the casings to the proper temperature as promptly as possible, but of course this is optional with the importer. To obtain the most satisfactory results, the hanks, rings, and similar units must be separated as much as possible without being untied, but "dolls" will not be permitted to be disinfected by this heating method. In order to keep the temperature of the brine in the testing vat at a uniform degree, it is necessary to agitate the solution occasionally by moving the casings. The tip of the recording thermometer should be located at a point which would be approximately at the bottom of the volume of casings being disinfected.

Disinfection of Containers of Uncertified Foreign Animal Casings

Containers from which uncertified foreign animal casings have been removed shall be destroyed by burning or shall be promptly and thoroughly disinfected, both inside and outside, by a solution of sodium hydroxide.

In the preparation of the disinfecting solution it is preferable to employ sodium hydroxide in the form of flakes or small lumps, with avoidance of the powdered form from which irritating and injurious dust readily arises on handling. All supplies of sodium hydroxide must be kept tightly closed in order to avoid deterioration from contact with air. The sodium hydroxide must be of at least 95-percent purity.² Two pounds are to be dissolved in each 10 gallons of water, with stirring to insure a uniform solution.

The disinfecting solution is to be thoroughly applied to all inner and outer surfaces of the containers. The latter are then to be left for at least 30 minutes before further treatment. They are then thoroughly washed with water to insure against injurious effects from residual sodium hydroxide and should be allowed to stand, filled with water, for not less than 6 hours.

The salt removed from all original shipping containers of uncertified foreign animal casings shall be dissolved immediately in water and heated to the boiling point, or shall be disposed of as provided in paragraph (a) or (b), as follows:

(a) Each 90 pounds of the salt is to be dissolved in 100 gallons of water and 2.75 gallons of C. P. hydrochloric acid. After complete solution is assured the mixture shall be allowed to stand for at least 30 minutes. It may then be either discarded or utilized for the disinfection of casings in the manner already provided.

(b) Each 90 pounds of the salt is to be dissolved in 100 gallons of water and 20 pounds of sodium hydroxide of at least 95 percent purity is then to be added. After complete solution is assured the mixture shall be allowed to stand for at least 30 minutes. It may then be either discarded or utilized for the disinfection of casing containers in the manner already provided.

Inspectors of the Bureau shall mark United States Customs papers accompanying foreign animal casings "released for entry," "refused entry," or "transported to interior points for disinfection," as the case may be. Rubber stamps for this purpose are available upon requisition.

Railroad companies, express companies, and other common carriers transporting foreign animal casings which have been released for entry shall mark the transportation papers accompanying the casings with the statement "Released by U. S. Customs."

M. I. Form 109-L shall be issued in triplicate by inspectors of the Bureau for reporting the entry, disinfection, and rejection of foreign animal casings. One copy of the form with the foreign official certificate attached shall be forwarded

² Sodium hydroxide is frequently termed "caustic soda." There is a grade commercially known as "caustic soda, 76 percent." This grade is satisfactory, because, through a long-standing technical convention, the designation refers to its content in sodium oxide and the material actually contains more than 95 percent of sodium hydroxide.

to the Bureau, one copy to the United States collector of customs at the port of entry, and the other copy retained by the inspector as his station record.

SHIPMENT OF PAUNCHES FOR FURTHER PREPARATION

Cattle and sheep paunches which have been made clean and from which the mucous membrane has not been denuded may be transported from one official establishment to another official establishment for further preparation only under Bureau seal.

ANIMALS SLAUGHTERED UNDER FEDERAL MEAT INSPECTION, AUGUST 1935¹

Station	Cattle	Calves	Sheep and lambs	Goats	Swine
Baltimore.....	8,979	(2)	(2)	-----	(2)
Chicago.....	120,658	30,406	245,268	-----	223,982
Cincinnati.....	13,596	8,485	(2)	-----	35,733
Cleveland.....	(2)	(2)	(2)	-----	15,609
Denver.....	10,910	2,883	19,010	-----	14,137
Kansas City.....	77,259	40,767	89,927	-----	89,398
Milwaukee.....	17,503	19,548	(2)	-----	(2)
National Stock Yards.....	67,284	(2)	(2)	-----	131,518
New York.....	24,733	59,785	261,770	-----	(2)
Omaha.....	62,865	7,408	140,540	-----	64,107
Philadelphia.....	7,538	12,173	27,423	-----	(2)
Sioux City.....	30,495	3,283	52,612	-----	49,488
South St. Paul.....	50,967	34,553	102,477	-----	44,734
All other stations.....	382,283	252,893	726,422	3,734	998,834
Total:					
August 1935.....	875,070	472,184	1,665,449	3,734	1,667,540
August 1934.....	1,612,662	989,993	1,526,732	391	2,641,187
8 months ended—					
August 1935.....	6,035,831	3,768,804	11,555,149	10,015	17,172,630
August 1934.....	7,649,306	4,909,820	10,292,371	5,198	29,221,482
New York, Brooklyn, Jersey City, and Newark ²	35,681	73,248	319,376	-----	103,229

¹ Horses slaughtered:

 August 1935..... 2,007

 August 1934..... 2,047

8 months ended—

 August 1935..... 10,804

 August 1934..... 11,311

² Included in "All other stations."

³ The slaughter figures in this group of cities are included in the figures above for "New York" and "All other stations" and are combined here to show total in the Greater New York district.

Inspection of lard at all establishments, 47,920,925 inspection pounds; compound and other substitutes, 76,263,798 inspection pounds; sausage, 69,065,092 inspection pounds; oleomargarine 6,786,375 inspection pounds.

Corresponding inspections for August 1934: Lard, 101,546,550 inspection pounds; compound and other substitutes, 44,845,103 inspection pounds; sausage, 71,893,418 inspection pounds; oleomargarine, 5,791,726 inspection pounds.

(These totals of inspection pounds do not represent actual production as the same product may have been inspected and recorded more than once in the process of manufacture.)

REVISED TOTALS FOR THE 12 MONTHS ENDED JUNE 1935

Cattle.....	12,809,450
Calves.....	7,116,023
Sheep and lambs.....	18,280,090
Goats.....	98,074
Swine.....	34,413,317

IMPORTS OF FOOD ANIMALS AND OF MEATS AND MEAT FOOD PRODUCTS, AUGUST 1935

The statements following show the imports of food animals and of meats and meat food products inspected by the Bureau of Animal Industry during August 1935 with figures for other periods for comparison.

Imports of food animals

Country of origin	Cattle	Swine	Sheep	Goats
Mexico.....	14,714	303		
Canada.....	6,709	2,114	379	6
Virgin Islands (to Puerto Rico).....	192	4		
Total:				
August 1935.....	21,615	2,421	379	6
August 1934.....	1,493	2	357	14
8 months ended—				
August 1935.....	279,265	2,671	14,112	25
August 1934.....	49,881	107	2,205	21

Imports of meats and meat food products

Country of origin	Chilled and frozen meat		Canned and cured	Other products	Total
	Beef	Other			
	Pounds	Pounds	Pounds	Pounds	Pounds
Argentina.....			2,498,389	2,498,724	5,172,113
Australia.....	3,072	449		11,488	15,009
Brazil.....			1,842,366	1,328,493	3,170,859
Canada.....	243,891	564,850	50,059	586,351	1,445,151
New Zealand.....	231,314	1,169		204,421	436,904
Paraguay.....			291,143	305,123	596,266
Uruguay.....			1,000,618	688,728	1,689,346
Other countries.....	55		348,475	41,204	389,734
Total.....	478,332	566,468	6,206,050	5,664,532	12,915,382

Condemned in August 1935: Beef, 1,807 pounds; pork, 2,543 pounds; total, 4,350 pounds. Refused entry: Beef, 4,588 pounds; pork, 88 pounds; total, 4,676 pounds.

SUMMARY OF TUBERCULOSIS-ERADICATION WORK IN COOPERATION WITH STATES, AUGUST 1935

State or Territory	Tuberculin tests during month		Total to date						Inspector in charge	State official		
	Cattle tested	Cat- tle re- acted	Modified accred- ited counties	Once- tested- free herds	Accred- ited herds	Herds under super- vision						
							No.	Pct.				
Ala.....	179,454	252	49	73	238,922	10	238,942	R. E. Jackson.....	I. S. McAdory, Auburn.			
Ariz.....	7,538	18	2	14	11,757	3	12,108	F. L. Schneider...	C. T. Guilfoyle, Phoenix.			
Ark.....	3,078	9	75	100	248,278	3	248,283	S. H. Still.....	C. D. Stubbs, Little Rock.			
Calif.....	83,172	10,407	7	12	41,747	77	50,191	W. E. Howe.....	C. U. Duckworth, Sacra- mento.			
Colo.....	8,208	78	63	100	55,000	21	60,804	A. H. Francis.....	R. M. Gow, Denver.			
Conn.....	11,375	251	5	63	3,983	12,015	17,638	R. L. Smith.....	Edwin R. Dimock, Hart- ford.			
Del.....	4,496	58	2	67	5,203	2,301	7,733	E. B. Simonds...	Ralph C. Wilson, Dover.			
D. C.....	0	0	1	100	45	2	47	A. E. Wight.....				
Fla.....	6,209	15	67	100	39,781	76	45,763	T. W. Cole.....	J. V. Knapp, Tallahassee.			
Ga.....	56,284	16	137	86	229,075	44	229,119	A. L. Hirlleman...	Tom Linder, Atlanta.			
Idaho.....	3,411	8	44	100	51,222	30	51,270	John T. Dallas...	Thomas W. White, Boise.			
Ill.....	80,484	280	102	100	231,336	5,741	241,562	J. J. Lintner.....	J. P. Stout, Springfield.			
Ind.....	21,264	39	92	100	182,541	1,101	187,397	H. Busman.....	J. L. Axby, Indianapolis.			
Iowa.....	133,115	909	90	91	169,600	504	196,660	J. A. Barger.....	H. A. Seidell, Des Moines.			
Kans.....	3,929	10	105	100	170,358	605	171,032	N. L. Townsend...	J. A. Mercer, Topeka.			
Ky.....	6,733	2	120	100	163,647	30	163,687	W. F. Biles.....	D. E. Westmorland, Frankfort.			
La.....	400,848	447	44	69	100,413	7	100,674	W. A. McDonald	E. P. Flower, Baton Rouge.			

¹ Not including part of 2 counties.

SUMMARY OF TUBERCULOSIS-ERADICATION WORK IN COOPERATION WITH STATES, AUGUST 1935—Continued

State or Territory	Tuberculin tests during month		Total to date						Inspector in charge	State official
	Cattle tested	Cattle re-acted	Modified accredited counties	Once-tested-free herds	Accredited herds	Herds under supervision				
Maine.....	7,317	2	No. 16	Pct. 100	42,976	752	43,817	W. C. Dendinger.....	H. M. Tucker, Augusta.	
Md.....	17,532	80	7	30	23,621	14,698	50,507	E. B. Simonds.....	Mark Welsh, Baltimore.	
Mass.....	18,454	78	13	93	13,434	11,117	25,560	E. A. Crossman.....	C. F. Riordan, Boston.	
Mich.....	37,138	56	83	100	206,618	61	207,087	T. S. Rich.....	C. H. Clark, Lansing.	
Minn.....	92,085	190	87	100	195,094	1,481	197,727	W. J. Fretz.....	C. E. Cotton, St. Paul.	
Miss.....	153,225	82	46	56	182,754	14	182,938	H. Robbins.....	Charles E. O'Neal, Jackson.	
Mo.....	5,196	47	114	100	239,697	241	237,592	Ralph Graham.....	Hugh E. Curry, Jefferson City.	
Mont.....	76,610	77	136	64	69,421	94	69,668	J. W. Murdoch.....	W. J. Butler, Helena.	
Nebr.....	138,543	649	52	56	86,898	37	87,009	J. O. Wilson.....	J. S. Anderson, Lincoln.	
Nev.....	2,066	0	17	100	3,431	6	3,441	R. A. Given.....	Edward Records, Reno.	
N. H.....	255	0	10	100	131	17,525	17,666	E. A. Crossman.....	A. L. Felker, Concord.	
N. J.....	15,249	74	16	29	5,428	15,982	21,875	J. R. Porteus.....	J. H. McNeil, Trenton.	
N. Mex.....	1,050	2	31	100	22,104	8	25,450	F. L. Schneider.....	W. A. Naylor, Albuquerque.	
N. Y.....	122,340	3,105	32	52	31,918	113,318	157,023	H. B. Leonard.....	E. T. Faulder, Albany.	
N. C.....	2,886	1	100	100	256,325	234	256,559	A. A. Husman.....	William Moore, Raleigh.	
N. Dak.....	1,904	13	53	100	76,084	5,171	88,565	H. H. Cohenour.....	T. O. Brandenburg, Bismark.	
Ohio.....	37,635	45	88	100	261,150	415	262,493	A. J. De Fosset.....	F. A. Zimmer, Columbus.	
Okla.....	151,530	389	67	87	251,697	100	251,799	L. J. Allen.....	C. C. Hise, Oklahoma City.	
Oreg.....	9,477	77	36	100	113,292	1,514	114,859	S. B. Foster.....	W. H. Lytle, Salem.	
Pa.....	52,405	394	56	84	18,245	8,587	184,032	J. B. Reidy.....	H. M. Kalodner, Harrisburg.	
R. I.....	2,749	54	3	60	1,983	883	3,431	E. A. Crossman.....	Patrick P. Cullen, Providence.	
S. C.....	4,918	0	43	94	80,799	107	80,910	W. K. Lewis.....	W. K. Lewis, Columbia.	
S. Dak.....	58,760	606	1	1	25,864	309	80,723	C. H. Hays.....	T. H. Ruth, Pierre.	
Tenn.....	28,614	19	89	94	289,468	26	289,600	H. L. Fry.....	A. C. Topmiller, Nashville.	
Tex.....	389,163	90	158	62	267,940	139	268,090	H. L. Darby.....	T. O. Booth, Fort Worth.	
Utah.....	6,393	11	29	100	44,332	127	44,562	F. E. Murray.....	W. H. Hendricks, Salt Lake City.	
Vt.....	17,590	103	23	21	10,087	14,094	24,447	L. H. Adams.....	Edward H. Jones, Montpelier.	
Va.....	2,877	7	100	100	198,424	709	199,389	R. E. Brookbank.....	H. C. Givens, Richmond.	
Wash.....	30,223	207	39	100	71,433	42	73,856	J. C. Exline.....	Robert Prior, Olympia.	
W. Va.....	3,752	5	55	100	112,700	580	141,485	H. M. Newton.....	J. B. McLaughlin, Charleston.	
Wis.....	114,436	208	71	100	184,707	9,405	194,530	J. S. Healy.....	Walter Wisnicky, Madison.	
Wyo.....	13,301	46	23	100	17,052	4	16,803	W. A. Sullivan.....	H. D. Port, Cheyenne.	
Hawaii.....	0	0	-----	-----	0	0	61	Lewis Bilikam.....	L. E. Case, Honolulu.	
P. R.....	8,805	189	-----	-----	325	0	1,127	W. McPherson.....	R. Menendez Ramos, San Juan.	
Total.....	2,634,081	19,705	2,569	84	5,348,340	240,350	5,877,591			

¹ Not including part of counties.

² Not including 99 towns.

SUMMARY OF BANG'S DISEASE WORK IN COOPERATION WITH STATES, AUGUST 1935 ¹

State	Agglutination blood tests completed during month		Results of agglutination blood tests during month						Herds under supervision	Cattle on waiting list
	Herds	Cattle	Herds containing infection	Total cattle in herds	Reactors	Negative				
						Herds	Cattle			
Alabama.....	90	7, 615	86	7, 489	1, 009	4	126	429	9, 368	
Arizona.....	42	1, 017	16	675	59	26	342	272	1, 000	
Arkansas.....	1, 024	8, 865	109	3, 236	418	915	5, 629	5, 932	15, 000	
Colorado.....	18	615	11	431	57	7	184	49	1, 266	
Connecticut.....	21	555	10	275	46	11	280	132	129	
Delaware.....	72	1, 561	45	1, 246	187	27	315	252	-----	
Florida.....	333	12, 944	181	10, 532	1, 811	152	2, 412	1, 018	-----	
Georgia.....	59	3, 356	41	2, 761	251	15	595	651	-----	
Idaho.....	831	7, 280	174	2, 261	498	657	5, 019	5, 435	-----	
Illinois.....	447	7, 639	286	5, 692	1, 156	161	1, 947	4, 326	7, 500	
Indiana.....	522	6, 583	221	3, 312	645	301	3, 271	8, 558	9, 629	
Iowa.....	476	8, 311	381	7, 561	2, 700	95	750	5, 532	85, 480	
Kansas.....	128	4, 436	103	4, 132	811	25	304	289	4, 857	
Kentucky.....	1, 721	15, 764	405	6, 145	1, 100	1, 316	9, 619	8, 761	14, 667	
Louisiana.....	62	1, 452	22	934	150	40	518	274	-----	
Maine.....	108	1, 471	44	938	140	64	533	811	1, 236	
Maryland.....	190	3, 112	85	1, 842	300	105	1, 270	902	1, 105	
Massachusetts.....	9	200	8	192	33	1	8	75	284	
Michigan.....	1, 077	12, 891	469	7, 223	1, 308	608	5, 668	7, 186	12, 524	
Minnesota.....	1, 004	13, 394	438	7, 392	1, 316	566	6, 002	1, 004	8, 500	
Mississippi.....	127	3, 320	89	2, 678	266	38	642	994	-----	
Missouri.....	2, 497	31, 677	1, 092	19, 498	3, 704	1, 405	12, 179	9, 331	10, 729	
Montana.....	615	10, 981	192	6, 778	1, 419	423	4, 203	1, 685	7, 556	
Nebraska.....	188	2, 720	64	1, 139	256	124	1, 581	1, 535	6, 112	
Nevada.....	12	584	8	501	91	4	83	867	646	
New Hampshire.....	33	846	8	321	31	25	525	258	1, 063	
New Jersey.....	15	1, 112	15	1, 112	72	-----	-----	136	46	
New Mexico.....	188	5, 180	55	2, 587	313	133	2, 593	725	1, 000	
New York.....	265	6, 515	170	4, 754	445	95	1, 761	887	5, 462	
North Carolina.....	303	6, 865	163	4, 851	564	140	2, 014	1, 726	606	
North Dakota.....	19	336	7	147	25	12	189	2, 927	-----	
Ohio.....	1, 793	21, 108	617	8, 338	1, 655	1, 176	12, 770	18, 042	15, 272	
Oklahoma.....	703	17, 278	427	14, 306	1, 935	276	2, 972	9, 523	84, 292	
Oregon.....	2, 880	24, 507	627	10, 327	1, 921	2, 253	14, 180	22, 051	-----	
Pennsylvania.....	1, 290	14, 944	185	3, 933	844	1, 105	11, 011	9, 808	19, 834	
Rhode Island.....	1	38	0	0	0	1	38	13	17	
South Carolina.....	147	4, 253	73	2, 426	238	74	1, 827	871	2, 000	
South Dakota.....	2	98	2	98	26	0	0	46	6, 942	
Tennessee.....	472	9, 758	255	6, 564	1, 283	217	3, 194	1, 701	4, 104	
Texas.....	418	19, 972	297	17, 913	3, 288	121	2, 059	1, 716	-----	
Utah.....	486	3, 314	92	1, 449	180	394	1, 865	3, 203	4, 500	
Vermont.....	37	1, 058	20	799	128	17	259	232	167	
Virginia.....	3, 810	26, 701	580	10, 443	1, 201	3, 230	16, 258	12, 651	16, 000	
Washington.....	980	7, 764	170	3, 270	584	810	4, 494	11, 324	-----	
West Virginia.....	1, 002	8, 303	131	2, 069	340	871	6, 234	9, 415	4, 000	
Wisconsin.....	2, 794	47, 530	856	17, 974	2, 733	1, 938	29, 556	30, 288	83, 660	
Total.....	29, 311	395, 823	9, 333	218, 544	37, 587	19, 978	177, 279	203, 843	445, 583	

¹ Officials in charge of Bang's disease work are the same as those listed in summary of tuberculosis-eradication work.

BIOLOGICAL PRODUCTS PREPARED UNDER LICENSES, AUGUST 1935

Anti-hog-cholera serum

Period	Hyperimmune blood cleared	Serum completed	Serum pasteurized	Serum released	Serum destroyed
	Cc	Cc	Cc	Cc	Cc
August 1935.....	32, 879, 715	31, 206, 540	31, 273, 692	86, 471, 365	164, 714
August 1934.....	53, 515, 365	40, 411, 857	36, 391, 393	30, 263, 825	254, 602
8 months ended—					
August 1935.....	307, 418, 058	255, 687, 201	236, 521, 984	441, 948, 755	1, 271, 488
August 1934.....	657, 468, 536	527, 119, 325	473, 944, 435	376, 084, 375	2, 887, 312

Hog-cholera virus

Period	Produced			Destroyed	
	Simultaneous	Hyperimmunizing	Inoculating	Simultaneous	Hyperimmunizing
	<i>Cc</i>	<i>Cc</i>	<i>Cc</i>	<i>Cc</i>	<i>Cc</i>
August 1935.....	8,551, 172	4, 193, 652	41, 825	274, 085	167, 335
August 1934.....	5, 594, 264	7, 938, 492	39, 442	117, 120	211, 985
8 months ended—					
August 1935.....	33, 098, 264	44, 884, 621	252, 674	1, 575, 347	1, 771, 953
August 1934.....	31, 570, 500	99, 827, 071	416, 817	1, 355, 145	2, 625, 616

Other biologics

Period	Aggressins	Antitoxins	Serums	Bacterins	Vaccines and viruses	Diagnostics
	<i>Doses</i>	<i>Units</i>	<i>Doses</i>	<i>Doses</i>	<i>Doses</i>	<i>Doses</i>
August 1935.....	395, 758	87, 903, 500	320, 511	1, 669, 378	2, 342, 548	82, 415
August 1934.....	816, 170	48, 962, 000	75, 602	1, 952, 935	2, 193, 119	525, 016

INSPECTIONS AND TESTS IN THE PREPARATION OF BIOLOGICAL PRODUCTS UNDER LICENSES, AUGUST 1935

Period	Animal inspections	Animal rejections	Pigs inoculated	Hogs hypered	Tests supervised	
					Serum	Virus
August 1935.....	106, 378	984	13, 492	3, 637	208	213
August 1934.....	148, 626	938	15, 841	6, 729	261	172
8 months ended—						
August 1935.....	772, 212	7, 194	73, 525	36, 511	1, 044	1, 200
August 1934.....	1, 524, 405	11, 097	125, 418	79, 897	2, 370	1, 242

LICENSES ISSUED FOR BIOLOGICAL PRODUCTS, AUGUST 1935

License no. 158 was issued August 16, 1935, to Globe Laboratories, Fostepco Heights, Fort Worth, Tex. (mailing address: P. O. Box 4145, Stockyards Station), for rabies vaccine.

RESULTS OF PROSECUTIONS FOR VIOLATIONS OF LAWS

Penalties and fines have been imposed in prosecutions for violations of regulatory laws, as reported to the Bureau, as follows:

Twenty-Eight Hour Law

Louisville & Nashville Railroad Co., \$100 penalty.
 Pennsylvania Railroad Co. (2 cases), \$200 penalties.
 Wabash Railway Co. (receivers), \$100 penalty.

PROCEEDINGS UNDER THE PACKERS AND STOCKYARDS ACT

Docket no. 468.—In re United Live Stock Commission Co., market agency, St. Louis, Mo. On August 16, 1935, the Acting Secretary of Agriculture issued an inquiry alleging that respondent was insolvent in that it was unable to pay its debts as they became due in the usual course of business. On or about August 23, 1935, respondent acknowledged receipt of the inquiry, admitted the truth of the matters and things therein alleged, and waived a hearing thereon. On September 6, 1935, respondent was suspended from registration as a market agency for a period of 6 months with leave, however, during said period, to apply for revocation of this suspension upon satisfactory proof that it is then solvent.

Docket no. 469.—In re Missouri Live Stock Commission Co., market agency, St. Louis, Mo. On August 16, 1935, the Acting Secretary of Agriculture issued an inquiry alleging that respondent was insolvent in that it was unable to pay its debts as they became due in the usual course of business. On or about August 24, 1935, respondent acknowledged receipt of the inquiry, admitted the truth of the matters and things therein alleged, and waived a hearing thereon. On September 7, 1935, respondent was suspended from registration as a market agency for a period of 6 months, with leave, however, during said period, to apply for revocation of this suspension upon satisfactory proof that it is then solvent.

Stockyards Posted

The Union Live Stock Sales Co. stockyards, located at Parkersburg, W. Va., was posted on September 6, 1935, as coming within the jurisdiction of the Packers and Stockyards Act.

PERMITTED DISINFECTANTS

The Bureau has granted permission for the use of the following saponified cresol solutions in official disinfection, as required by B. A. I. Order 309:

Baird's Solution Cresol Compound, U. S. P., Baird & McGuire, Inc., Holbrook, Mass.

Bineo Crestall Compound, E. H. Bindley & Co., Terre Haute, Ind.

Tekresol, Whitmoyer Laboratories, Inc., Myerstown, Pa.

REPORTS ON PROBATIONARY APPOINTEES

It is becoming increasingly noticeable that inspectors and others in charge are delaying the return to Washington of executed reports on probationary appointees. These reports should be submitted as soon as possible after the close of 5 months' service in the case of all but professional and scientific employees, and in those cases at the end of the eleventh month of service. Recently it has been quite difficult to prepare the necessary papers and secure approval in some cases where unsatisfactory reports have not been returned promptly. Approval by the Secretary must be secured prior to the date effective, which in such cases must be before the full 6 months' period has been served.

Attention is also invited to the fact that unsatisfactory service is too often referred to in a general way. Specific reference to unsatisfactory service or conduct is desired and instances and dates should be cited. If necessary, additional pages may be attached to the report.

NEW PUBLICATIONS OF THE BUREAU

[The Bureau keeps no mailing list for sending publications to individual employees but sends copies to officers in charge of stations and offices. These publications should be regarded as notification copies. So far as possible additional copies will be furnished on request.]

Farmers' Bulletin 1017 (slightly revised). Cattle Scab and Methods of Control and Eradication. By Marion Imes, Zoological Division. Pp. 30, figs. 15.

Amendment 2 to B. A. I. Order 354. Declaring Names of Counties Placed in Modified Accredited Areas for Tuberculosis. Effective September 3, 1935. Pp. 2, mimeographed.

Amendment 1 to B. A. I. Order 352. Regulations Governing the Importation of Domestic Livestock and Other Animals Into the United States from all Countries Except Mexico. Effective January 1, 1936. P. 1, mimeographed.

ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY

Chief: JOHN R. MOHLER.

Assistant Chief: A. W. MILLER.

Administrative Officer: _____.

Chief Clerk: J. R. COHRAN.

Assistant to Chief: D. S. BURCH.

Animal Husbandry Division: H. C. McPHEE, chief.

Biochemic Division: ROBERT M. CHAPIN, acting chief.

Division to Tick Eradication and Special Diseases: W. M. MACKELLAR, chief.

Division of Virus-Serum Control: D. I. SKIDMORE, chief.

Field Inspection Division: G. W. POPE, chief.

Meat Inspection Division: A. J. PISTOR, chief.

Packers and Stockyards Division: A. W. MILLER, chief.

Pathological Division: HARRY W. SCHOENING, chief.

Tuberculosis Eradication Division: A. E. WIGHT, chief.

Zoological Division: MAURICE C. HALL, chief.

Experiment Station: W. E. COTTON, superintendent.

Budget and Fiscal Section: HARRY E. MORAN, in charge.

Personnel: GEORGE R. BROWN, in charge.



